



Curriculum Guide

Subject: Food Preparation & Nutrition

Year: 10

Key Assessment Information:

Mock Exam

Year 10 Component 1: Principles of Food Preparation and Nutrition.

Students will take an end of commodity test every half term to measure progress.

Food/ dishes will be photographed and practical assessments will be included.

Student will have weekly homework tasks as well as revision for end of unit tests and mock examinations.

Content:

Students will learn the theory in preparation for their examination and their NEA (Non-examination assessment).

This will include practical outcomes with; Fruit and vegetables, Dairy Produce, Cereals & Pasta, Meat & fish, Butter, oils & sugars, and Soya, tofu, beans, nuts, seeds. Each commodity is based on a 6 week half term programme. In each commodity, they will learn the following;

- Provenance
- How commodity is grown/reared and processed and its Classification
- Nutritional values (include sources, functions, deficiencies, excess, daily requirements)
- Dietary considerations
- Food science
- Food hygiene and safety
- Storage

Other

Students will be given the opportunity to purchase a workbook revision guide.

They also have access to the online Eduqas CGSE Food Preparation & Nutrition text book to support the full course content.

Students must provide their own ingredients as this is a very practical course. Students must take part in all practical activities to make sure that they understand the processes and methods of food production.

Contact Details

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Curriculum Guide

Subject: Food Preparation & Nutrition

Year: 11

Key Assessment Information:

Exams

GCSE written exam (1 hour 45 minutes)

NEA'S (None Examination Assessment/ Coursework) Deadline.

NEA 1 October

NEA 2 March

All NEA work is to be carried out at school under supervision. Taste testing results and some research such as visits may be carried at home.

Mock examination – December

Student will be completing monthly revision booklets throughout the year.

Content:

AUTUMN TERM – September/October

NEA 1 – Food Science investigation worth 15% of final GCSE grade 30 marks available. This is a 1500/2000 document that includes photographs and charts. Students will need to research, plan and carry out a scientific investigation on the task given from the examination board and then analyse and evaluate results to form a conclusion. The task is released by the examination board on the 1st September and changes every year.

- To be able to research using a variety of methods
- Be able to plan an experiment and consider control measures
- Know how to carry out a series of experiments to gain a result
- Be able to evaluate using a variety of techniques
- Know how to analyse data results to form a conclusion and reflect against a hypothesis

Students will be expected to present work using ICT and following the examination board guidelines.

AUTUMN TERM – November/December & SPRING TERM

NEA 2 – Food research, plan, cook and evaluate project worth 35% of final GCSE grade 70 marks available. This is a 30 side A4 document that includes research, plans, photographs, charts and evaluations. Students will need to research, trial practical's, produce a plan to cook 3 highly skilled dishes and compliments, cook the dishes in a 3 hour exam and evaluate in depth. The task will be released by the examination board on the 1st November and changes every year.

- To be able to carry out a wide range of research to develop knowledge and understanding of the task.
- To cook a variety of high skilled trial dishes and reflect on improvements
- To be able to successfully dove tail to produce dishes within a time limit
- To be able to plan multiple practical's and include safety, hygiene and quality control
- To use a variety of techniques to record results of dishes cooked

SUMMER TERM

To recap on Year 10 knowledge, plug any gaps and practice examination techniques.

- To be able to recall and apply knowledge to examination questions
- To know and understand the command words related to written examination
- To be able to access higher mark questions
- To recap main practical techniques and methods

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